

MODIFIED OILSEED MATERIAL WITH A HIGH GEL STRENGTH

Abstract

Modified oilseed material with a high gel strength is described. The modified oilseed material can be utilized in a variety of nutritional applications, including the preparation of protein supplemented food products such as processed meat products. The modified oilseed material typically includes at least 85 wt.% protein (dry solids basis) and has excellent functional properties. For example, the modified oilseed material can include at least about 40 wt.% of the protein has an apparent molecular weight of greater than 300 kDa, a gel breaking strength of at least 0.50 N, and/or the protein has a MW₅₀ of at least about 200 kDa.